

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
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1	WINDJAMMER	16	0	Yes	
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TIME WAS BEING USED AS A PUBLIC HEALTH CONTROL FOR THE BUFFET WHICH HAD A FRUIT DISPLAY ON THE BUFFET CONTAINING CANTALOUPE AND HONEYDEW MELON SLICES THAT DID NOT HAVE THE TIME AND TEMPERATURE RECORDED WHEN THEY WERE PLACED ON THE BUFFET. THE TIMES AND TEMPERATURES FOR THE OTHER ITEMS WERE DOCUMENTED.

Corrective Action Taken: Corrected. All crew informed of the Correct Procedure, to record all items put on the buffet while recording Time and Temperature.

2	FORWARD POOL	09	0	Yes	
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THE FREE HALOGEN LEVEL IN THE POOL WAS 0.86 AT THE DEEPEST AREAS AND 0.37 AND 0.43 IN THE SHALLOW AREAS OF THE POOL. A HALOGEN LEVEL OF 1.0 PPM IS REQUIRED AT ALL TIMES.

Corrective action taken: Set point for the Chlorine system has been set higher to avoid free halogen level under 1 PPM.

3	FOOD SERVICE-GENERAL	22	0	No	
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THE 3-COMPARTMENT SINK TEMPERATURE GAUGES IN THE POT WASHES WERE FOGGED OVER AND NOT READABLE.

Corrective action taken: Corrected. We have completed mounting of a new gauge in the front panel of all pot wash sanitizing sinks as recommended.

4	FOOD SERVICE-GENERAL	33	1	No	
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SOME CRACKED AND BROKEN DECK TILES WERE NOTED IN VARIOUS AREAS.

Corrective Action taken: Corrective action was speeded up to replace the tiles in the various places, with a prioritized list and is under very active progress. Ongoing maintenance program being followed .

5	COMMENT	*	0	No	
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ITEMS FORM THE PREVIOUS REPORT HAD BEEN CORRECTED. OVERALL, SANITATION, FOOD TEMPERATURES, FOOD HANDLING, AND REFRIGERATOR TEMPERATURES WERE EXCELLENT.

Corrective Action Taken: Both Deck and Engine and the Hotel work as a team to maintain the high standards.

6	C.A.S.	*	0	No	
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

